

DINNERLY



Crunchy Chicken Schnitzel with Potato, Cucumber and Dill Salad



25 minutes



2 Servings

Golden chicken schnitzel teams perfectly with a creamy potato salad. There'll be clean plates and big smiles all round with this family favourite.

WHAT WE SEND

- 300g chat potatoes
- 1 red onion
- 1 Lebanese cucumber
- dill
- 1 large free-range chicken breast fillet
- 40g panko breadcrumbs ¹

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs mayonnaise ³
- 1 egg ³
- 1 tbs plain flour ¹
- 1 tbs olive oil
- 1 tbs dijon mustard ¹⁷

TOOLS

- medium saucepan
- medium frypan

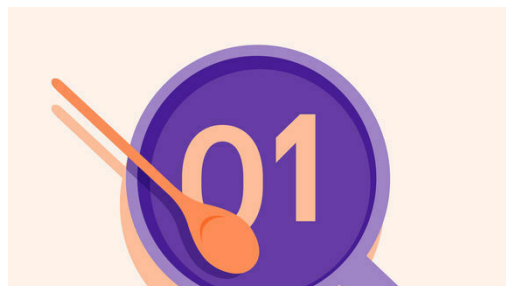
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

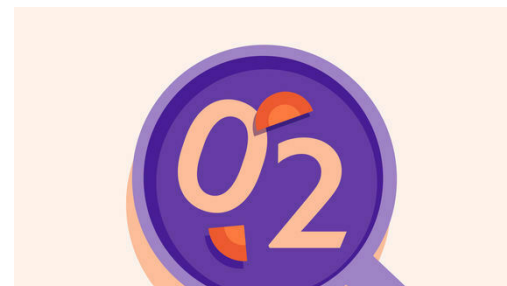
NUTRITION PER SERVING

Energy 625kcal, Fat 29.9g, Carbs 41.9g, Proteins 44.3g



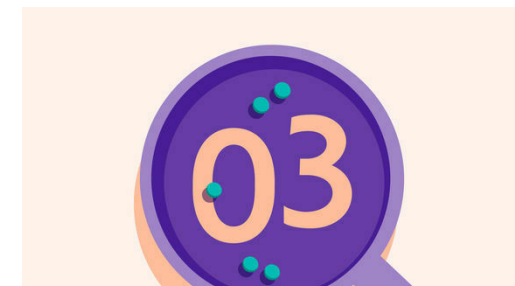
1. Cook potato

Halve the **unpeeled potatoes** and quarter any large ones. Put in a medium saucepan, cover with cold salted water and bring to the boil. Cook for 10-12 mins until tender. Drain, then rinse under cold water. Transfer to a bowl and put in the fridge to chill.



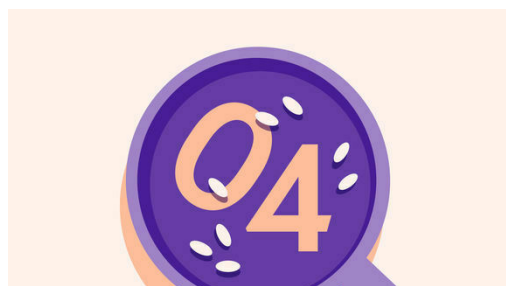
2. Prep ingredients

Meanwhile, finely chop **half the onion***. Thinly slice the **cucumber** on an angle. Finely chop the **dill**, discarding the stems. Put **1 tbs chopped dill**, **2 tbs mayonnaise** and **1¼ tbs water** in a bowl, season with **salt and pepper** and stir to combine.



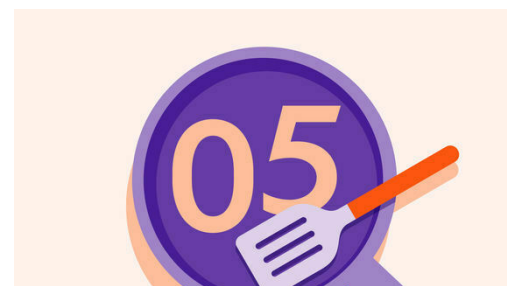
3. Crumb chicken

Put the **chicken breast** flat on a board, put your hand on top and halve horizontally into 2 equal fillets. Whisk **1 egg** in a shallow bowl. Put the **breadcrumbs** and **1 tbs plain flour** in separate shallow bowls. Dust the chicken in the flour, shake off the excess, then dip in the egg and coat in the breadcrumbs.



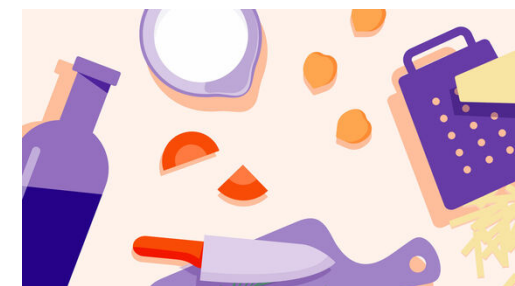
4. Pan-fry schnitzels

Heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **schnitzels** for 3-4 mins each side until golden and cooked through. Remove from the pan and season with **salt and pepper**.



5. Serve up

Meanwhile, combine **1 tbs dijon mustard** and **1 tbs dill mayonnaise** in a bowl. Add the **mustard dressing**, **cucumber**, **onion** and **remaining dill** (see Make it yours) to the potato and toss to combine. Taste, then season with **salt and pepper**. Divide the **schnitzels** and **potato salad** among plates. Serve with the **remaining dill mayonnaise** and enjoy!



6. Make it yours

Add as little or as much raw onion and chopped dill to the potato salad as you like.